BREAKFAST



Breakfast begins with fresh fruit, orange or green juice & coffee or tea. Please select one main plate below.

AVAILABLE FOR PURCHASE

Bloody mary

Cappuccino

Hot chocolate

Green/orange juice

Mimosa

Latte

Espresso

HUEVOS A LA MEXICANA

Scrambled eggs with tomato, jalapeño & onion. Side of refried beans, tortillas & red salsa

\$200 HUEVOS DIVORCIADOS Fried eggs served on a co

Fried eggs served on a corn tortilla with refried beans, covered in red & green salsa

CHILAQUILES

\$200

\$60

\$100

\$80

\$60

\$60

Fried eggs over house-made tortilla chips with cheese, sour cream & red or green salsa. Side of refried beans

EGGS WITH HAM & CHORIZO

Eggs scrambled with ham & chorizo. Side of refried beans, avocado & red or green salsa

EGGS WITH CHORIZO & POTATOES

A hearty mix of chorizo and potatoes topped with a fried egg. Side of refried beans

SOPES WITH FRIED EGGS

Blue corn tortillas served with refried beans, red onion, cotija cheese & red or green salsa. Topped with fried eggs

TOASTED HOUSE-MADE BREAD W/ WALNUTS & CRANBERRIES

Served with sides of cream cheese, jelly & butter

MADE TO ORDER OMELETTE OR EGGS

Select three fillings. Served with refried beans & red or green salsa Spinach | Tomato | Onion | Chorizo | Ham | Bell Pepper | Cheese | Corn | Mushrooms | Poblano Strips

GRANOLA & YOGURT

Crunchy, sweet granola over natural yogurt

BREAKFAST INCLUDED IN ROOM RATE

BREAKFAST COST FOR OFF-SITE GUESTS: \$240 MXN + 16% TAX

👞 8 AM - 10 AM DAILY



Proudly serving locallyroasted coffee from DoceCuarenta, in Todos Santos. The blend is called La Pastora, after the nearby surfbreak.

All salsas, bread and blue corn tortillas are made in-house.

Seasonal, fresh produce from the VSC farm used when available.